

Make Me Smile Apple Muffin

Makes: 50 Servings

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Ingredients	Weight	Measure
Whole wheat flour	1 lb 6 1/2 oz	
All purpose flour	1 lb 5 1/2 oz	
Light Brown Sugar	1 lb 2 2/3 oz	
baking powder		2 Tbsp 2 1/2 tsp
Cinnamon		4 Tbsp
Salt		2 tsp
Vegetable oil		1 cup 5 Tbsp
Eggs		4 eggs
Milk, 1% Milkfat		4 1/8 cup
Frozen apples, sliced		8 1/4 cup



Directions

1. Preheat oven to 350 degrees F, lightly grease muffin pan.
2. Put apples in bowl and add brown sugar, lightly stir together until mixed. In a separate bowl combine dry ingredients: flours, baking powder, cinnamon and salt.
3. In another bowl add oil, egg and milk, stir liquid into the

dry ingredients until moistened, do not over-beat.

4. Fill muffin tins 2/3 full, bake 20 -25 minutes until lightly brown. Remove from oven, place on rack to cool.

5. Serve warm.